



USER MANUAL

Dough Molder

Models

MMA-350C/M

WAREHOUSE
71 Bloomfield Ave
Newark, NJ 07104
Phone: 973 482 5070
Fax: 973 482 0725
Cell: 973 985 8239
Fax: 305 866 2704

TOLL FREE
800 445 6601
www.skyfood.us
commercial@skyfood.us



OFFICE
12550 Biscayne Blvd.
Suite 800-3
North Miami, FL 33181
Phone: 305 868 1603
Fax: 305 866 2704

Warranty Registration



IMPORTANT: Only for products of the trademark:

Questions about how to complete this form?

Call 305 868 1603

Return completed form to:

SKYFOOD EQUIPMENT LLC
12550 Biscayne Blvd. Suite 800 - 3
North Miami, FL 33181 - USA

Or FAX form to:

305 866 2704

User Details

* Contact Person: _____

* Business type: _____

- Bakery and Bagel Operations
- Bakery (Associated with Restaurant)
- Bowling Center
- Business and Industry In-House Feeding
- Butcher
- Catering
- Club Stores
- Convenience Store
- Country Club
- Delicatessen (Chain / Restaurant)
- Delicatessen (Independent and Non-Restaurant)
- Food Store
- Government
- Hospital
- Lodging
- Mass Merchandiser with Grocery
- Mass Merchandiser with NO Grocery
- Meat Packer and Purveyor
- Other Business that prepares or serves food
- Other Business that sells but doesn't serve food
- Pizza (Dine In / Carry Out)
- Restaurants (Independent / Chain)
- School
- Stadiums / Coliseum
- Supermarket / Grocery
- Theme Park
- University / College
- Vineyard / Winery
- Warehouse Clubs
- Wholesale Baking Operation (Non-Institutional)

* Company Name: _____

* Address: _____

* City: _____ * State: _____

* Zip Code: _____ * Country: _____

* Phone: _____ Fax: _____

** E-mail: _____

Web page: _____

I would like to join the Mail List. I would like to join the E-mail List.

Product Details

* Product Model: _____

The Product Model can be found on the machine Product Identification Label.

* Serial Number: _____ * Confirm Serial Number: _____

This information, the Product Serial Number, can also be found on the machine Product Identification Label.

* Purchased On: _____ / _____ / _____ (mm / dd / yyyy)

* Purchased From: _____
Company Name: _____

* Indicates required field.

** Indicates required field, not mandatory by Fax.

All returned goods are subject to a 20% handling/restocking fee. All returns must be returned in their original packaging and within thirty (30) days from the shipping date.

SKYFOOD reserves the right to change the design and specifications of its equipment or any related documentation at any time. The end user is not entitled to upgrades nor refunds resulting from these changes.

Updates

These Terms and Conditions were last updated on February 02nd, 2010.

SKYFOOD'S LIMITED WARRANTY

All new products **FLEETWOOD BY SKYSEN**, sold by SKYFOOD EQUIPMENT, LLC. ("SKYFOOD"), for use only in the continental United States (collectively, "Products" or singularly, "Product"), are warranted to be free from defects in materials and workmanship for a period of one (1) year from the date of purchase by the original purchaser/user ("End User"). No warranty is given or implied to a subsequent transferee or any other third party. This warranty is expressly conditional upon SKYFOOD being notified of any defects in materials or workmanship within five (5) days of its occurrence, within the warranted time period. If a notice of a claim under this warranty is timely made by the End User, SKYFOOD or a designated service company ("Service Company"), will repair the Product or replace the part which is defective, subject to the additional conditions hereinafter described.

This warranty shall not apply if damage occurs from improper installation, wrong voltage, nor to the extent that Products or parts have been used other than in conformance with operating and maintenance instructions, subjected to misuse or abuse or damaged by accident, acts of God, abnormal use or stress or any other matter unrelated to SKYFOOD, and beyond its reasonable control. In addition, this warranty does not cover normal wear and tear of certain items, such as, but not limited to, blades, stones, chopper cutting knives, plates, slicing knives, cutting disc, gaskets, oil changes, sealing tape, heat seal wires, worm gears, and other parts expendable by nature and that need to be replaced frequently. **THIS WARRANTY EXCLUDES ALL ORAL, STATUTORY, EXPRESS OR IMPLIED WARRANTIES WHICH MAY BE APPLICABLE TO SKYFOOD, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE.** Under no circumstances shall SKYFOOD be liable for loss of use, revenue or profit or for incidental or consequential damages. **The sole and exclusive remedy for breach of any warranty is limited to the remedies provided in the paragraph above.**

Products weighing less than seventy (70) lbs. must be taken or shipped, shipping charges prepaid, either to SKYFOOD's facility or a SKYFOOD's designated service company ("Service Company"). SKYFOOD offers a limited **on-site warranty only for Products whose weight exceeds seventy (70) lbs., provided they are installed in a location that is within a thirty (30) mile radius of a Service Company.** In this case, warranty services will be provided during regular business hours.

This warranty shall not take effect unless and until a properly completed and executed **WARRANTY REGISTRATION** form has been received by SKYFOOD EQUIPMENT, LLC, within thirty (30) days from the date of purchase. The **WARRANTY REGISTRATION** is available either in the Instruction Manual of every Product or at SKYFOOD's website www.skyfood.us. The End User must fulfill the **WARRANTY REGISTRATION** form and send it to SKYFOOD according to the instructions posted on the referred website. Failure to do so will void the warranty.

SUMMARY / INDICE

1. ENGLISH _____ 01

2. ESPANHOL _____ 10



MMA-350C/M

SUMMARY

1. Introduction	01
1.1. Safety	01
1.2. Main Components	01
1.3. Technical Characteristics	02
2. Installation and Pre Operation	02
2.1. Installation	02
3. Operation	02
3.1. Activation	02
3.2. Operation Instructions	03
3.3. Cleaning	03
4. General Safety Practices	04
4.1. Basic Operation Procedures	04
4.2. Safety Procedures and Notes Before Switching the Machine ON	04
4.3. Routine Inspection	06
4.4. Operation	06
4.5. After Finishing the Work	07
4.6. Maintenance	07
5. Analysis and Problem Solving	07
5.1. Problems, Causes and Solutions	07

SKYFOOD EQUIPMENT LLC - SERVICE

Parts and services are available from the address indicated herein. Parts can be combined with finished goods order or by itself.

SKYFOOD EQUIPMENT LLC – Warehouse
71 BLOOMFIELD AVE - NEWARK, NJ 07104 - USA - Phone: 973 482 5070 - Fax: 973 482 0725 - TOLL FREE
800 445 6601

TERMS AND CONDITIONS OF SALE

Terms of Sale

Purchase of any products sold by SKYFOOD shall be subject to and expressly limited by the terms and conditions contained herein. No changes to, waiver of, or addition to any of these terms and conditions shall be effective unless agreed to in writing and signed by SKYFOOD. Buyer acknowledges and agrees that these terms and conditions supersede the terms and conditions of any purchase order or other documentation used by Buyer and, except for delivery and billing addresses, and quantities prices and items ordered, any conflicting or additional terms are void and have no effect, but that Buyer may place orders by use of purchase orders and other documentation for its convenience purposes only. Notwithstanding the foregoing, SKYFOOD reserves the right at any time to amend these terms and conditions, and Buyer shall be deemed to accept such amended terms and conditions by ordering products herein offered after the date of such amendment. Additional special terms and conditions of SKYFOOD may be applicable with respect to certain products.

Orders Acceptance

All orders from Buyers, whether solicited and written by either a SKYFOOD EQUIPMENT, LLC ("SKYFOOD") Sales Representative, distributor or dealer, are deemed offerings to purchase until accepted by SKYFOOD. SKYFOOD reserves the right to accept orders in full or in part. Acceptance may be either by written confirmation or shipment of the order, in full or in part.

Shipping

TERMS – All prices are FCA (Free Carrier) shipping point. Unless express instructions in writing are received from the Buyer, SKYFOOD has complete freedom in choosing the means, route and procedure to be followed in the handling, transportation and delivery of the goods. SKYFOOD will advance the shipping costs on behalf of the Buyer and charge it accordingly. SKYFOOD shall under no circumstances be liable for any loss, damage, expense or delay to the goods for any reason whatsoever when said goods are in the custody, possession or control of third parties selected by SKYFOOD to forward, enter, clear, transport, or render other services with respect to such goods. Please, inspect your unit upon arrival at the destination and report any transit damage to SKYFOOD and to the shipping company, in order to initiate a claim with the latter. Claims must be reported to the transportation company within fifteen (15) days as of the date of the invoice.

Free Shipping

Orders of \$4,000.00 or more, with a minimum of 2 pieces (mixed or match), shipped to the same address in the continental United States will have free shipping.

Tax Information

Any tax, duty, custom or other fee of any nature imposed upon the products, their sale, transportation, delivery, use or consumption shall be paid by Buyer in addition to the price quoted or invoiced. If SKYFOOD is required to prepay any such tax or fee, Buyer will reimburse SKYFOOD. Buyer must provide SKYFOOD with a resale/exemption certificate in order to avoid the withholding of applicable taxes.

Interest

Past due balances are subject to a interest charge of 1.5% per month or the highest rate permitted by law, whichever is lower, until paid.

Return Policy

All returns are subject to the prior authorization of SKYFOOD, in its discretion. Buyer must contact Buyer Support at **(305) 868-1603, or by fax at (305) 866-2704, or via e-mail at commercial@skyfood.us** in order to request a Return Authorization number ("RA") providing, along with the identification of the goods, a specific reason for return. Buyer Support will either authorize or deny the request for return. Only NEW and UNUSED items are acceptable for return. Unauthorized returns will be destroyed and no credit issued. All authorized returned goods must be shipped freight prepaid to SKYFOOD.

Tabla - 02

Problemas**Causas****Soluciones**

Odor de quemado e/o humo.	Problema en el motor o otras partes eléctricas.	Llame la Asistencia Técnica.
La máquina liga pero demora en girar.	Verificar la tensión de las correas.	Llame la Asistencia Técnica.
Ruidos raros.	Rodamientos con problemas.	Llame la Asistencia Técnica.
	Falta de Energía Eléctrica.	Verifique si la toma está enchufada.
El equipo para durante la operación.	Verificar la tensión de las correas.	Llame la Asistencia Técnica.
	Malo contacto en la llave liga/desliga o en la llave de seguridad.	Llame la Asistencia Técnica.

1. Introduction**1.1 Safety**

When misused, the Dough Molders can be potentially DANGEROUS. Maintenance, cleaning or any other service on this machine must be made only by properly trained technicians and the power plug must be disconnected. For your safety, the following instructions must be followed in order to avoid accidents:

- Ø Unplug the machine when you need to remove any removable part during cleaning, maintenance or any other operation.
- Ø Never make use of any tool or instrument that is not originally part of the machine during any operation.
- Ø Before turning the machine on, make sure all the removable parts are firm on their positions.
- Ø Never use water jets directly upon the machine.
- Ø Never use clothes with wide sleeves, especially on the wrists during the operation.
- Ø Keep hands away from any spinning parts.
- Ø Never turn the machine on with wet hands, shoes or clothes.
- Ø When setting the machine, do not forget to make the grounding (ground wire).
- Ø The operators must have short hair or tied hair absolutely protected.
- Ø Carefully preserve this manual for any further consultation.

1.2 Main Components

All components of this machine were made of raw materials carefully selected for each function, according to the test patterns and Siemsen experience.

Picture-01

- 1 – Thickness Adjustment Maniple
- 2 – Protection Plate
- 3 – Felt
- 4 – ON / OFF Switch
- 5 – Chute



1.3 Technical Characteristics

The Dough Molder is indicated to mold Bread of several sizes, ranging from 20g until 800g.

The Dough Molder brings a felt changing system that allows changing it without disassembling the machine.

A safety system is connected to the Protection Plate, which interrupts the machine functioning when it is lifted.

Table - 01

Description	MMA-350C	MMA-350M
Voltage [V]	110 / 220(*)	110 / 220(*)
Power Rating [CV]	0,5	0,5
Consumption [kW/h]	0,37	0,37
Height/Width/Depth [mm]	1105 x 580 x 980	330 x 580 x 600
Net/Gross Weight [kg]	67,5 / 85	50 / 60
Molding capacity [g]	de 20 a 800	de 20 a 800

(*) The voltage and the frequency will be according to the machine motor nominal.

2. Installation

2.1 Installation

The Dough Molders mod. MMA-350C and MMA-350M, must be installed upon a flat and firm surface.

The power cord has two flat pins and a round pin, which is the grounding – ground wire. It is mandatory that the three pins are properly connected, before switching the equipment on.

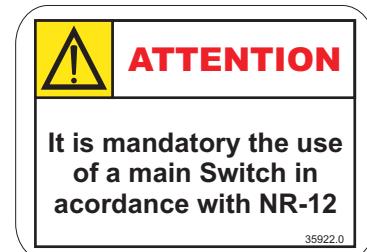
Before turning the machine on, check if the voltage of the power source and the machine are the same (110 or 220 Volts).

3. Operation

3.1 Starting

The starting of the machine is made through the ON / OFF Switch, located on the right side of the machine (nº. 4 Pic.01).

Note : The machine only switches on with the Protection Plate (nº. 2 Pic.01) lowered.



4.4 Operación

4.4.1 Avisos

No trabaje con pelo largo, que puedan tocar cualquier parte de la maquina, pues el mismo podría causar serios accidentes. Recójalo y cúbralo con un pañuelo o gorra.

Solamente operadores entrenados y calificados pueden operar la maquina.

Nunca toque con las manos o de cualquier otra manera, partes girantes de la maquina.

JAMÁS opere la maquina, sin algún de sus accesorios de seguridad.

4.5 Después de Terminar el Trabajo

4.5.1 Cuidados

Siempre mantenga limpia la máquina. Para tanto, SACAR EL ENCHUFE DE LA TOMA DE CORRIENTE ELÉCTRICA.

Nunca limpie la maquina antes de su PARADA TOTAL.

Recoloque todos los componentes de la maquina en sus lugares, antes de prenderla otra vez.

Al verificar la tensión de las correas, cadenas, NO coloque los dedos entre las correas, ni entre las cadenas y engranajes.

4.6 Operación de Mantenimiento

4.6.1 Peligros

Con la maquina prendida cualquier operación de mantenimiento es peligrosa. DESLÍGUELA FÍSICAMENTE DE LA RED ELÉCTRICA, DURANTE TODA LA OPERACIÓN DE MANTENIMIENTO.

IMPORTANTE

Siempre retirar el enchufe de la toma de corriente para cualquier situación de emergencia.

4.7 Avisos

El mantenimiento eléctrico o mecánico debe ser hecho por una persona calificada para hacer el trabajo.

La persona encargada por el mantenimiento debe certificarse que la maquina trabaje bajo condiciones TOTALES DE SEGURIDAD.

5. ANÁLISIS Y SOLUCIONES DE PROBLEMAS

5.1 Problemas, Causas y Soluciones

Las Modeladoras de Masas fueran diseñadas para que necesite un mínimo de manutención. Sin embargo pueden ocurrir algunas irregularidades en su funcionamiento, debido al desgaste natural causado por su uso.

Caso haya algún problema con su maquina, verifique la Tabla – 02 abajo, donde están indicadas algunas soluciones recomendadas.

4.2 Cuidados y observaciones antes de prender la máquina.

IMPORTANTE

Leer con atención y cuidado las INSTRUCCIONES contenidas en este Manual, antes de ligar la máquina. Certificarse que entendió correctamente todas las informaciones. En caso de duda, consulte su superior o el Importador.

4.2.1 Peligro

Cables o hilos eléctricos cuyo aislamiento pueda estar dañado, puede producir huida de corriente eléctrica pueden provocar choques eléctricos. Antes de usarlos verifique sus condiciones.

4.2.2 Avisos

Esté seguro que las INSTRUCCIONES contenidas en este Manual, fueron totalmente comprendidas. Cada función o procedimiento de operación y de mantenimiento debe estar perfectamente claro.

El accionamiento de un mando manual (botón, llave eléctrica, palanca, etc.) debe ser hecho siempre después de que se tenga la certitud de que es el mando correcto.

4.2.3 Cuidados

El cable de alimentación de energía eléctrica de la maquina, debe tener una sección suficiente para soportar la potencia eléctrica consumida.

Cables eléctricos que estuvieren en el suelo cerca de la maquina, deben ser protegidos para evitar corto circuito.

4.3 Inspección de Rutina

4.3.1 Aviso

Al verificar la tensión de las correas, NO colocar los dedos entre las correas y la cadena ni en el engranaje.

4.3.2 Cuidados

Verifique el motor y las partes deslizantes o girantes de la maquina, con relación a ruidos anormales.

Verifique la tensión de las correas, cadenas y sustituya el conjunto, caso alguna correa, cadena o engranaje presente desgaste.

Al verificar la tensión de las correas, NO coloque los dedos entre las correas y poleas y tampoco entre las cadenas y engranajes.

Verifique las protecciones y los dispositivos de seguridad para que siempre funcionen adecuadamente.

3.2 Operation Instructions

You have just acquired a DOUGH MOLDER for bread, model MMA-350C or MMA-350M. To operate it and make good use of what it offers in terms of quality, durability and efficiency with safety, find below some important instructions:

1- Firstly read the technical table.

2- Make sure the voltage of the machine and of the power source are the same.

Always connect the machine ground wire to ground.

3- NEVER touch the ROLLS, when the machine is in operation. The rolls may cause SERIOUS INJURIES to fingers.

4- NEVER do the cleaning, lubrication, or touch the machine in operation. For your safety, unplug it from the power source.

5- NEVER touch the machine with wet hands, shoes or clothes. Non compliance with this recommendation may cause ELECTRICAL SHOCKS or even the DEATH to the user.

6- To adjust the dough thickness, rotate the maniple nº.01(Pic-1) and place it on the desired thickness, by means of the scale label, where each division represents 0,5mm.

3.3 Cleaning

IMPORTANT

Never do the cleaning with the machine connected to the Power source.
To clean, unplug it.

IMPORTANT

Never use water jets directly on the machine.

-Use a wet cloth and neutral soap to clean the equipment. Any cleaning operation must be made with the machine unplugged from the power point.

-The fabrics / felts of the molders must be cleaned daily with a brush.

- The 3 (three) fabrics / felts of the molder must be replaced every 6 (six) months (Picture 02, Nº 01- 02 and 03). The replacement must be made by qualified personnel.

Important Note: The durability of the fabrics / felts depends on the kind of dough being processed. When the machine processes dough with more oil, it will need fabrics / felts replacement more often.

Picture-02



4. General Safety Practices

The following safety instructions are addressed to both the operator of the machine as well as the person in charge of maintenance.

The machine has to be delivered only in perfect conditions of use by the Distributor to the user. The user shall operate the machine only after being well acquainted with the safety procedures, and after reading carefully the entire manual.

4.1 Basic Operation Practices

4.1.1 Dangers

Some areas of the electric device have parts and terminals that are connected to high voltage. These parts when touched may cause severe electrical shocks or even be lethal.

Never touch manual commands such as switches, buttons, keys and knobs with wet hands, wet clothes and/or wet shoes. By not following these instructions, operator could be exposed to severe electrical shocks or even to a fatal situation.

4.1.2 Warnings

The operator has to be well familiar with the position of ON/OFF Switch to make sure the Switch is easy to be used when necessary.

Before any kind of maintenance, physically remove the plug from its socket.

Provide space for a comfortable operation thus avoiding accidents.

Water or oil spilled on the floor will turn it slippery and dangerous. Make sure the floor is clean and dry.

Never use a manual command (switch, buttons, lever) unadvisedly.

If any work is to be made by two or more persons, coordination signs will have to be given for each operation step. Every step of the operation shall be taken only if a sign has been made and responded.

4. Nociones Generales de Seguridad

Las nociones de seguridad fueron elaboradas para orientar e instruir adecuadamente los usuarios de las máquinas , así como aquellos que serán responsables por su mantenimiento.

La máquina apenas debe ser entregada al usuario, cuando esté en buenas condiciones de uso, siendo que este debe ser orientado por el importador, en cuanto al uso y la seguridad de la máquina.

El usuario, solamente debe usar la máquina, después de haber conocido los cuidados que deben ser tomados y DESPUÉS DE HABER LEÍDO ATENTAMENTE TODO ESTE MANUAL.

4.1 Prácticas básicas de operación

4.1.1 Peligros

Algunas partes de los mandos eléctricos, presentan puntos o terminales con presencia de tensión elevadas. Éstos, cuando tocados, pueden ocasionar graves choques eléctricos o hasta mismo la MUERTE del usuario.

Nunca tocar un mando eléctrico (llave Prender/Apagar, teclas, llaves eléctricas, etc.) con las manos, zapatos o ropas mojados.

La falta de observación de dicha recomendación, también puede provocar choque eléctrico o hasta la MUERTE del usuario.

4.1.2 Advertencias

La localización de la Llave Prender/Apagar debe ser bien conocida, para que el usuario pueda accionarla rápidamente.

Antes de cualquier tipo de mantenimiento, desligar la máquina de la toma de corriente eléctrica.

Proporcione espacio de trabajo suficiente para evitar caídas peligrosas.

Agua o aceite pueden hacer el piso resbaladizo y peligroso. Para evitar accidentes, el piso debe estar seco y limpio.

Nunca tocar o accionar un mando manual (teclas, llaves Prender/Apagar, palancas, etc.) sin necesidad.

Si un trabajo tuviera que ser hecho por dos o más personas, deben ser dados señales de coordinación a cada etapa de la operación. La etapa siguiente no debe ser iniciada a menos que una señal sea dada y sea respondida.

4.1.3 Avisos

Cuando de la falta de energía eléctrica, desligar inmediatamente la Llave Prender/Apagar.

Usar aceites y grasas lubricantes recomendado por el fabricante o similar.

Evite choques mecánicos, una vez que podrán causar fallos o mal funcionamiento.

Evite que el agua, suciedad o polvo entren en los componentes mecánicos y eléctricos de la máquina.

NO ALTERAR las características originales de la maquina.

NO ENSUCIE, RASGUE O RETIRE CUALQUIER ETIQUETA DE SEGURIDAD O DE IDENTIFICACIÓN. Caso alguna esté ilegible o haya sido perdida, solicite otra al Asistente Técnico más cercano.

3.2 Instrucciones de Uso

Usted acaba de adquirir una MODELADORA DE MASA para PANES Mod. MMA-350C/M, para operarla y utilizar todo que ella puede ofrecer en calidad, durabilidad y eficiencia con seguridad, vea abajo algunas instrucciones importantes:

- 1- Primero lea la tabla técnica
- 2- Averigüe se la voltaje de la máquina y la de la rede electrica son la misma. Conecte siempre un hilo tierra.
- 3- NUNCA toque con las manos o de cualquier otra manera, partes girantes de la maquina, pues los mismos pueden causar SÉRIAS LESIONES.
- 4- NUNCA haga la limpieza, lubricación o toque en la maquina en movimiento. Para su mayor seguridad, desenchufe la toma.
- 5- Nunca toque en la máquina con las manos, zapatos o ropa mojadas. No obedecer a esta recomendación, también podrá provocar choques eléctricos, o hasta la muerte de una persona.
- 6- Para determinar el espesor de la masa, gire la Perilla Reguladora de Espessor No. 01(Fig.01) hasta que sea obtenido el espesor deseado. Cada división en la etiqueta representa 0,5mm.

3.3 Limpieza

IMPORTANTE

Nunca haga limpieza con la maquina conectada a la red eléctrica, para tal operación desconéctela del enchufe.

IMPORTANTE

Nunca use chorros de agua directamente sobre la maquina.

-Use un paño húmedo y jabón neutro, para realizar la limpieza del equipamiento. Haga la limpieza siempre con la maquina desligada de la toma de corriente eléctrica.

-Los paños de las modeladoras debem ser limpiados a diario con un cepillo.

-Alrededor de cada 6 meses de uso, es necesario hacer la sustitución de los tres paños existentes en la maquina (figura 02 Nº 01- 02 y 03). La sustitución, deberá ser hecha por Servicio Técnico Especializado.

OBS.: La vida útil de los paños, dependerá de los tipos de masas que serán trabajadas en este equipamiento. La masa con mayor cantidad de grasa, requerirá una sustitución de los paños con mayor frecuencia.

Figura-02



4.1.3 Advices

In case of power shortage, immediately turn the machine OFF.

Use recommended or equivalent lubricants, oils or greases.

Avoid mechanical shocks as they may cause failures or malfunction.

Avoid penetration of water, dirt or dust into mechanical or electrical components of the machine.

DO NOT MODIFY the original characteristics of the machine.

DO NOT REMOVE, TEAR OFF OR MACULATE any safety or identification labels of the machine. If any label has been removed or is no longer legible, contact your nearest dealer for replacement.

Read carefully the Safety and Identification Labels on the machine, as well as the use instructions and technical tables of this manual.

4.2 Safety Procedures and Notes before Switching Machine ON

IMPORTANT

Carefully read ALL INSTRUCTIONS of this manual before turning the machine ON. Be sure to be familiar with the instructions and that you have well understood all information contained in this manual.

If you have any question, contact your supervisor or your nearest Dealer.

4.2.1 Danger

An electric cable or electric wire with damaged jacket or bad insulation could cause electrical shocks as well as electrical leak. Before using the equipment, check conditions of all wires and cables.

4.2.2 Advices

Be sure ALL INSTRUCTIONS in this manual have been thoroughly understood. Every function and operational procedure has to be very clear to the operator.

Any manual command (switch, button or lever) shall be given only after being sure it is the correct one.

4.2.3 Precautions

The electric cable has to be compatible with the power required by the machine.

Cables touching the floor or close to the machine, need to be protected against short circuits.

The oil reservatory must be filled up to the indicated level. Check and add oil if necessary.

4.3 Routine Inspection

4.3.1 Warning

When checking the tension of the belts or chains, DO NOT introduce your fingers between the belts and the pulleys and nor between the chain and the gears.

4.3.2 Precautions

Check the motor and turning or sliding parts of the machine, in case of abnormal noises.

Check the tension of the belts and chains and replace the set when belt, chain or gears show signs of being worn out.

When checking tension of belts or chain, DO NOT introduce your fingers between belts and pulleys, nor between the chains and gears.

Check protections and safety devices to make sure they are working properly.

4.4 Operation

4.4.1 Warning

Do not operate the machine with long hair, which might touch any part of the machine, because it may lead to serious accidents. Tie your hair up well and/or cover your hair with a scarf.

1.3 Características Técnicas

La modeladora de Masa es indicada para modelar panes de distintos tamaños , los cuales pueden variar de 20gramos hasta 800gramos.

La modeladora de masas tiene un sistema para cambiar el fieltro, donde no es necesario desarmar toda la máquina para hacerlo.

El sistema de seguridad esta conectado en la chapa de protección N. 2(Fig. 01), que para la maquina cuando es levantada.

Tabla - 01

Características	MMA-350C	MMA-350M
Voltage [V]	110 / 220(*)	110 / 220(*)
Potencia [CV]	0,5	0,5
Consumo [kW/h]	0,37	0,37
Altura/Ancho/Profundidad [mm]	1105 x 580 x 980	330 x 580 x 600
Peso Neto/Bruto [kg]	67,5 / 85	50 / 60
Capacidad para Modelar [g]	de 20 a 800	de 20 a 800

(*) La frecuencia será única de acuerdo a la del motor de la maquina.

2. Instalación

2.1 Instalación

Las modeladoras de masa mod. MMA-350C/M, debem ser instaladas sobre una superficie plana y estable.

Antes de prender la máquina, verifique se la tensión es la misma de la rede electrica 110V o 220V.

3 Operación

3.1 Accionamiento

El accionamiento de la máquina es hecho a traves de la llave prende/desliga localizada en la lateral derecha de la máquina N. 04(Fig. 01)

Obs: La máquina se prende solamente con la tapa de proteccipon bajada N. 2(fig. 01)



1. INTRODUCCIÓN

1.1 Seguridad

Cuando usados incorrectamente, las Modeladoras de Masas son maquinas potencialmente PELIGROSAS. La manutención, la limpieza o otra cualquier actividad de servicio, solamente deben ser hechas por personas debidamente entrenadas, y con la maquina desconectada de la red eléctrica.

- Desconecte la maquina de la red eléctrica cuando desee retirar cualquier parte removible, para hacer la limpieza, la manutención o otro cualquier servicio.
- Nunca usar instrumentos fuera a los que acompañan la maquina para auxiliar en su operación.
- Antes de prender la maquina averigüe si el Vaso N° 02 (Fig.01) está encajado en su posición.
- Nunca use chorros de agua directamente sobre la maquina.
- Durante la operación de la máquina, nunca utilice ropa con manga larga.
- Mantenga las manos lejanas de las partes girantes
- Nunca prenda la maquina con las manos, los zapatos o ropas mojadas
- Antes de operar la maquina certifíquese que ella esté debidamente aterrada .
- Los operadores deben tener pelos cortos o debidamente protegidos.
- Nunca retire las protecciones existentes en la maquina.
- Conserve con cuidado este manual para cualquier otra duda.

1.2 Principales componentes

Todos los componentes que incorporan la maquina son construidos con materiales cuidadosamente seleccionados para su función, dentro de los padrones de prueba y de la experiencia de SIEMSEN.

FIG. 01

- 01 - Perrilla Reguladora de Espesor
- 02 – Tapa de protección
- 03 – Fielbro
- 04 - Llave electrica Prende / Desliga
- 05 – Bandeja de salida



Only trained or skilled personnel shall operate this machine.

Never touch the spinning parts of the machine in operation.

NEVER operate machine without all original safety devices in perfect condition.

4.5 After Finishing the Work

4.5.1 Precautions

Keep the machine clean. Always TURN THE MACHINE OFF by removing the plug from the socket before cleaning it.

Never clean the machine unless it has come to a complete stop.

Put all components back to their functional positions before turning it ON again.

DO NOT place your fingers in between belts and pulleys nor chains and gears.

4.6 Maintenance Operation.

4.6.1 Danger

Every maintenance operation is dangerous when the machine is ON. TURN IT OFF BY PULLING THE PLUG OFF THE SOCKET DURING MAINTENANCE.

IMPORTANT
Always remove the plug from the power point in any case of emergency.

4.6.2 Advices

Electrical or mechanical maintenance has to be undertaken by qualified personnel.

Person in charge has to be sure that the machine is under TOTAL SAFETY conditions when working.

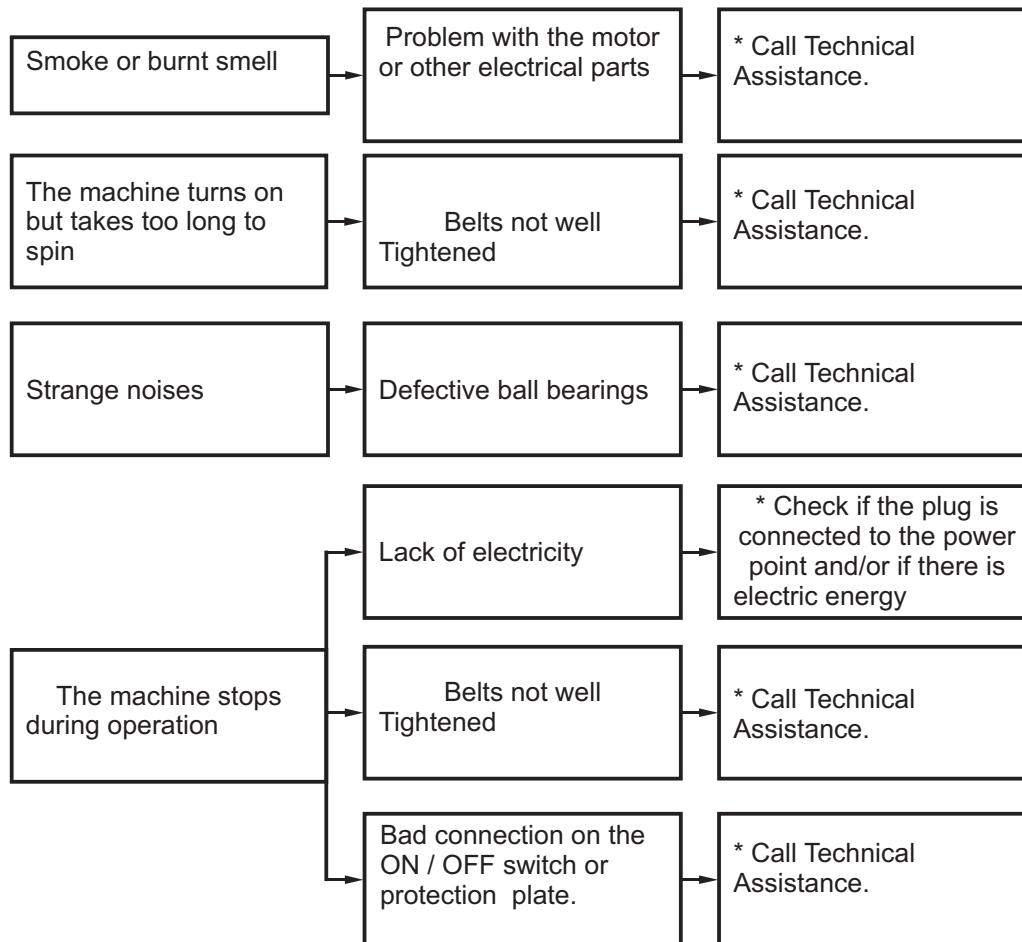
5 Analysis and Problems Solving

5.1 Problems, causes and solutions

The Dough Molders were designed to operate with minimum maintenance. However, some irregularities may occur during its operation, due to the natural wear out caused by the equipment use.

If there is any problem with your machine, check the Table-02 bellow, where you will find some recommended possible solutions.

Table - 02

Problems**Causes****Solution****INDICE**

1. Introducción	11
1.1 Seguridad	11
1.2 Componentes Principales	11
1.3 Características Técnicas	12
2. Instalación y Pre-Operación	12
2.1 Instalación	12
3. Operación	12
3.1 Accionamiento	12
3.2 Instrucciones de Uso	13
3.3 Limpieza	13
4. Nociones Generales de Seguridad	14
4.1 Practicas Basicas de Operación	14
4.2 Cuidados y Observaciones Antes de Prender la Maquina	15
4.3 Inspección de Rutina	15
4.4 Operación	16
4.5 Después de Concluir el Trabajo	16
4.6 Operación de Mantenimiento	16
4.7 Avisos	16
5. Análisis y Resolución de Problemas	16
5.1 Problemas, Causas y Soluciones	16